4/5

[95 cont.]

collection, were, according to Edge-Partington, attributed to the Banks Islands by the collector in his book Western Pacific. I am unable to find anything about this. That the statement "Santa Cruz" is correct is shown by the very similar specimens collected by Thilenius, as well as by the illustration in Dewar, p. 247.

illustrates an oval, trough-like shape with four feet. [96]
4/2 237 [Figs. 25 and 26 appear here.] The spoons and scrapers used to scrape out coconuts, etc. consist of nautilus shell, more rarely pearl-oyster or bone shells (Fig. 26) (1). D'Urville shows

1. Cf. Edge-Partington, I, 159, Nos. 5-7; 162, No. 2. A spoon of mother-of-pearl, shaped like a bone spoon, with Coix chains, ibid., I, 159, No. 5. An oval, pierced spoon of white mussel-shell, ibid., No. 8. Cf. also Joest in Baessler, p. 379. A scraper of turtle bone, as in Fig. 26, No. 1, from the Reef Islands, in Edge-Partington, III, 65, No. 2.

[252] a bowl-shaped utensil from Vanikoro with a longitudinal notched ridge for grating taro (2). A scraper, probably for coconuts,

2. D'Urville, Atlas, Pl. 178, 10-11.

can be seen leaning against the house in Figure 20. Here, too,
4/5 [312] water is fetched from the often distant watering places and stored in bamboo tubes; on Ndeni we find the well-known
[286] water vessels of coconut shells in nets made of coconut string (Fig. 27) (3).

[99 cont.]

244 p. 314. In this connection, see also the statement by Quiros in Dalrymple, p. 165.

ripen in [100] about eight months (1); the tubers attain a

1. Joest in Baessler, p. 380.

252 weight of three to four pounds (2). Like other tubers they are

2. Dillon, p. 312.

prepared either by being roasted in the hot ashes of the hearth or by being steamed between the stones of the well-known Polynesian oven (3). The yam is first washed in sea water.

3. Carteret, p. 351. Dillon, ibid. Lesson, Revue d'Anthropologie, V, p. 270. Joest in Baessler, p. 391. Salt is otherwise unknown.

[262]

The women tend to the cooking, including that in the oven (4).

4. Sainson in D'Urville, p. 356.

262 The principal meal, which consists chiefly of yams, is eaten
264 shortly before sunset. In the morning either leftovers from the evening meal, which usually are insignificant, or in place of them a light breakfast of coconuts, nde, crabs, and the like are eaten (5).

5. Joest, loc. cit.

244 Perhaps Ndeni does not have enough water for taro
221 cultivation, which is very demanding. Even Vanikoro apparently does not always have enough water to cultivate taro

[100 cont.]

944 221 near the villages, and a peculiar seminomadism has been preserved on the island, or rather has probably developed recently; the inhabitants of certain districts, in addition to their permanent villages, have set up temporary dwellings for the [249] season of taro cultivation (6). As is customary, sugar cane is

6 and 7. Dillon, pp. 178, 210, 238, 246. F. de Tolna, p. 268.

grown along the edges of the taro plantings, which are always laid out near water courses on account of the necessity for [312 243] artificial irrigation; in addition we also find bananas mentioned (7) [see footnote above]. On Vanikoro, as on Ndeni, 252 taro is roasted on the hot ashes and then tastes like biscuit (8).

8. Dillon, pp. 181, 312. Dalrymple, pp. 79, 88f. On Vanikoro Gaimard found a rack for drying taro next to the bachelors' house of Paman (D'Urville, p. 327). 251

On the main island it is first dried in thin strips at the fire or in the sun and then can be kept for months as a preserve, which along with coconuts serves as ship provisions (9). On Vanikoro

9. Dalrymple, pp. 89, 193. Dillon, p. 312. D'Urville, p. 194. According to Dalrymple, the preserves are stored wrapped in palm leaves.

252 it is grated and mixed with coconut oil to make a tasty pudding; the oil is obtained from old, grated coconuts. The taro is baked in the oven and then grated and mixed with the coconut oil (10). Another pudding is made out of coconut

10. and 11. Dillon, pp. 180 f.

[100 cont.]

252 Gaimard in D'Urville, p. 327 (the expression there, "par la cuisson de cette racine sur un morceau de bois" [by roasting this root on a piece of wood], is not clear).

251/ and arrowroot (11) [see footnote above]. A preserve is made out of arrowroot by grating the root, straining it through bark cloth, letting it settle in water, and, after the water is poured off, shaping it into balls; these balls are carried in the [101]
252 shoulder bags (1). Breadfruit is steamed in the oven on Vani-

1 and 2. Dillon, p. 181.

koro (2) [see footnote above].

262 Meat dishes -- with the possible exception of fish (3) --

[252] 3. Carteret, p. 351 ("broiled fish" [cited in English]). Dillon, p. 181 ("fish, etc. baked in the ovens" [cited in English]); 273. D'Urville, p. 215. Lesson, Revue d'Anthropologie, V, p. 270. Joest in Baessler, p. 391.

[574] are only a festive-day treat for the natives. The principal feature of festive meals on Ndeni is shark and the half-wild
[252] pigs, which are prepared in the earth-oven between red-hot stones (4). [Fig. 30 appears here.] Turtles are caught with

4. O'Ferrall in J.A.I., XXXIV, pp. 223 ff. Dalrymple, pp. 88, 193. Dillon, pp. 181, 273. That pigs were rare and were not sold is mentioned by D'Entrecasteaux, p. 377, and Labillardière, p. 260, but

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[101 cont.]

231

Dillon (p. 393) did not learn of this, and perhaps the former merely happened to come in a period when pigs were taboo (cf. the passage in Lesson at the end of the footnote). But according to Dillon, p. 170, and D'Urville, pp. 188, 216, and 356 (Sainson), the number of tame pigs on Vanikoro was small, and Dillon says wild ones, or most likely pigs that had run wild, were also present. Cf. also Lesson, Revue d'Anthropologie, V, p. 270.

262 Turtles are caught with nets; catching and consuming them -- they, too, are steamed in the oven -- is an event for the whole village. The fortunate catcher, who strengthens his social position by the feast which he gives the community, hangs the skulls of the animals in his house as mementos (5). Flying mammals are also

[225 252 574 554]

5. Dillon, pp. 239 f., 273. F. de Tolna, pp. 273 f. (also the skulls of pigs). According to Lesson, Revue d'Anthropologie, V, p. 270, their consumption is a monopoly of the chiefs.

eaten (6). Mussels and crabs are part of the daily sustenance (7).

6. Dewar, p. 248.

7. Joest in Baessler, p. 86. Lesson, Revue d'Anthropologie, V, p. 270.

[231] Poultry is seldom or never eaten, perhaps for totemistic reasons. Although chickens are kept as domestic animals on Ndeni -- they are tied by one foot to a post or a block of coral -- they are very rarely eaten, and their eggs never; only their feathers

[237] are used as a head decoration.

[101 cont.]
are used as a head decoration. Bird darts with blunt wooden points are used to shoot wild fowl (Fig. 30) (8).

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411

8. Joest, ibid., and pp. 372, 391. Dillon, pp. 170, 273. Lesson, Revue d'Anthropologie, V, p. 270. For Vanikoro, Dillon, p. 181, also lists chickens among the foods that are steamed in the oven.

252

276 Besides the foods, the luxuries must also be mentioned, the most important of which on the entire [102] group is the areca nut enjoyed with the leaf of the betel pepper and pulverized coral-lime. It was being used even at the time of the Spanish [171] visits (1) [Figs. 31 and 32 appear here] and had

1. Dalrymple, pp. 78, 194. Also mentioned by Labillardière, p. 255. Dillon, pp. 276, 302 (on pp. 303 and 308, he mentions enormous enlargements of the two front teeth of the lower jaw in the [254] case of a sorcerer on Ndeni and declares the substance to be "Cement formed by the lime and betelnut juice" [cited in English]; the owner sold him one of the teeth). D'Urville,

Fig. 30. Bird Arrows (R.-J.-M. 3695, 3693, 3696, and 3694, Joest Coll.); 98, 92, 95, and 91 cm. long. 1 and 2. With square points. 3 and 4. With round points.

/180 cont./

412 tortoise-shell knife shaped like a paper knife (Fig. 22). /Fig. 21 and 22 appear here./

A large mortar, about 21 cm. high (Basel V (1862) [of [531] the form shown in Ethn., I, p. 102, Fig. 32, which on the outside, along the rim, has a simple incised serrated band, and the ring encircling it above the foot is shaped like a star through [252] notching,] is supposed to have been used to pound food for toothless old men.

296 531 I no longer saw the lime boxes of bamboo, as in Ethn., I, p. 102, Fig. 31, No. 6 (4). The pestles for the betel mortars

4. [The principal decoration of these lime boxes, the division into square fields with rhomboids at the intersections, is repeatedly documented for Santa Cruz (cf., for example, Ethn., I, p. 111, Fig. 42, No. 2, and the dance clubs, p. 133, Fig. 58, Nos. 4, 5, 7, 9, 12; in Dr. Speiser's collection the same motif is found on bark cloth). The designation of its origin is thus certain.

[412] are often made of Tridacna (Basel V 1860) [and are cylindrical, except that they taper slightly at the butt end (5)].

5. [From Dr. Speiser's collection the R.-J.-Museum also acquired a flat, roundish nut box with a carved wooden [415] stopper (Fig. 23), which he does not [177] regard as anything original. According to him similar nut boxes are sometimes used by Europeans and natives of the New Hebrides as match boxes. All the same, the box is so well made and has a stopper so typical for Santa Cruz that it deserves to be illustrated and will perhaps lead to further investigation of the matter. --